

Reply to office action of 10/01/2003
Appl. No. 09/914,551

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of Claims:

1. (currently amended) Procedure for ~~control of the~~ controlling a content of microorganisms in a sugary, aqueous process medium of extraction systems ~~of the in a~~ sugar industry using hops acid as ~~the an~~ active substance, said procedure comprising the steps of:
bringing hops acid brought into solution in an aqueous alkaline medium to form a first solution, and
adding said first solution ~~is added to~~ the process medium, whereby the
a pH value of the added first solution is higher than the a pH value of the process medium, and (and)
the hops acid in the process medium passes over from ~~the a~~ dissociated form into ~~the a~~ non-dissociated form.
2. (currently amended) Procedure according to claim 1, ~~characterized by the fact that wherein~~ the addition of the first solution to the process medium is done in a discontinuous manner.
3. (currently amended) Procedure according to claim 1, ~~characterized by the fact that wherein~~ the first solution displays contains hops acid ~~in at~~ a concentration of 2 – 40%, preferably 5-20%, preferably 10-15%.
4. (currently amended) Procedure according to claim 1, ~~characterized by the fact that wherein~~ the said first solution added to the process medium displays has a pH value of 7.0 – 13.0; preferably 7.5 – 12.0, preferably 9.5 – 11.0.

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5. (currently amended) Procedure according to claim 1, characterized by the fact that wherein
being dealt with at least predominantly in the case of said hops acid is substantially a
 β -acid.
6. (currently amended) Procedure according to claim 1, characterized by the fact that wherein
being dealt with at least predominantly in the case of said hops acid is an α -acid
and/or an iso- α -acid.
7. (currently amended) Procedure according to claim 1, characterized by the fact that wherein
in the case of the said hops acid being dealt with at least predominantly is comprises
isomerized hops acid and/or its derivatives, or in any event a mixture thereof.
8. (currently amended) Procedure according to Claim [[7]] 1, characterized by the fact that
wherein
in the case of the derivatives being dealt with at least predominantly are said hops
acid comprises tetrahydro-tetrahydro α -acid (THAA), or hexahydro- β -acid (HHBA), and in the
case of the hops acid derivatives are iso- α -acid (IAA), rho-iso- α -acid (RIAA), tetrahydro-iso- α -
acid (THIAA), and/or hexahydro-iso- α -acid, or in any event mixtures thereof.
9. (currently amended) Procedure according to claim 1, characterized by the fact that wherein
provided as an said alkaline medium is comprises an alkaline hydroxide, in particular
potassium hydroxide or sodium hydroxide, or a mixture thereof.
10. (currently amended) Procedure according to Claim 9, characterized by the fact that wherein
the concentration of the said alkaline medium amounts to contains a concentration of 0.1
- 5%, preferably 1-5% preferably 2-4% alkaline hydroxide.
11. (currently amended) Procedure according to Claim 1, characterized by the fact that wherein
besides the addition of the solution, an alkaline lye is also supplied to the process medium
is additionally alkaline lye.

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12. (currently amended) Procedure according to claim 1, ~~characterized by the fact that~~ wherein the hops acid is dissolved in the alkaline medium as salt.
13. (currently amended) Procedure according to claim 1, ~~characterized by the fact that~~ wherein the first solution is added to the process medium manually.
14. (currently amended) Procedure according to claim 1, ~~characterized by the fact that~~ wherein the first solution is added to the process medium over already available dosing systems.
15. (currently amended) Procedure for the production of a solution of hops acid used in a process for controlling a content of microorganisms in a sugary, aqueous process medium of extraction systems in a sugar industry for addition to a sugary, aqueous process medium, in particular of the sugar industry according to the procedure based on claim 1, comprising the following procedural steps comprising:
- a) preparation of an aqueous medium;
 - b) heating;
 - c) addition of an amount of hops acid, in particular melted hops acid, measuring the amount of hops acid such that the end concentration lies within a prescribed predetermined concentration range;
 - d) addition of ~~the an~~ alkaline medium for reaching a predetermined pH value;
 - e) mixing the alkaline medium with the ~~added in~~ hops acid;
 - f) maintaining the mixture at an elevated temperature over a prescribed predetermined period of time;
 - g) separating out the hops acid solution from the mixture or vice-versa, as well as
 - h) cooling the hops acid solution.
16. (currently amended) Procedure according to Claim 15, ~~characterized by the fact that~~ wherein the concentration of the hops acid in said hops acid solution lies in the range of 2 – 40%, preferably 5 – 20%, especially preferred 10 – 15%.

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17. (currently amended) Procedure according to claim 15, ~~characterized by the fact that wherein~~
the mixture is held at a temperature in the range of 40 – 80° C, ~~preferably 60 – 80° C,~~
~~preferably 65 – 75° C.~~
18. (currently amended) Procedure according to ~~the foregoing claim 15, characterized by the~~
~~fact that wherein~~
said hops acid solution is cooled down to a temperature below 10° C, ~~preferably to a~~
~~temperature in a range from 2 – 7° C.~~
19. (currently amended) Procedure according to ~~one of the foregoing claim 15, characterized by~~
~~the fact that wherein~~
the separated out solution of hops acid has displays a pH value in the range of 7.0 – 13.0;
~~preferably 7.5 – 12.0, preferably 9.5 – 11.0.~~
20. (currently amended) Procedure according to claim 15, ~~characterized by the fact that wherein~~
used as said hops acids are selected from the group consisting of β -acids, α -acids, iso- α -
acids or a mixture thereof, or isomerized hops acids and/or their derivatives, in particular at
least predominantly tetrahydro- α acid (THAA) or hexahydro- β acid (HHBA) or iso- α acid
(IAA), the iso- α acid (RIAA), tetrahydro-iso- α acid (THIAA) and/or hexahydro-iso- α acid,
or a mixture thereof.
21. (canceled)
22. (new) Procedure according to claim 1, wherein
said first solution contains hops acid at a concentration of 5- 20%.
23. (new) Procedure according to claim 1, wherein
said first solution contains hops acid at a concentration of 10 – 15%.
24. (new) Procedure according to claim 1, wherein

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said first solution has a pH value of 7.5 – 12.0.

24. (new) Procedure according to claim 1, wherein

said first solution has a pH value of 9.5 – 11.0.

25. (new) Procedure according to claim 1, wherein

said hops acid comprises an α -acid and an iso- α -acid.

26. (new) Procedure according to claim 9, wherein

said alkaline hydroxide is selected from the group consisting of potassium hydroxide, sodium hydroxide, or both.

27. (new) Procedure according to Claim 26, wherein

said alkaline medium contains a concentration of 0.1 – 5% alkaline hydroxide.

28. (new) Procedure according to Claim 26, wherein

said alkaline medium contains a concentration of 1 – 5% alkaline hydroxide.

29. (new) Procedure according to Claim 26, wherein

said alkaline medium contains a concentration of 2 – 4% alkaline hydroxide.

30. (new) Procedure according to Claim 9, wherein

said alkaline medium contains a concentration of 1 – 5% alkaline hydroxide.

31. (new) Procedure according to Claim 9, wherein

said alkaline medium contains a concentration of 2 – 4% alkaline hydroxide.

32. (new) Procedure according to Claim 15, wherein

the concentration of the hops acid in said hops acid solution lies in the range of 5 – 20%.

33. (new) Procedure according to Claim 15, wherein

the concentration of the hops acid in said hops acid solution lies in the range of 10 – 15%.

34. (new) Procedure according to claim 15, wherein

the mixture is held at a temperature in the range of 60 – 80° C.

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35. (new) Procedure according to claim 15, wherein
the mixture is held at a temperature in the range of 65 – 75° C.
36. (new) Procedure according to claim 15, wherein
said hops acid solution is cooled down to a temperature in a range from 2 – 7° C.
37. (new) Procedure according to claim 15, wherein
the separated out solution of hops acid has a pH value in the range of 7.5 – 12.0.
38. (new) Procedure according to claim 15, wherein
the separated out solution of hops acid has a pH value in the range of 9.5 – 11.0.
39. (new) Procedure according to claim 15, wherein
said hops acids is selected from the group consisting of tetrahydro- α -acid (THAA),
hexahydro- β -acid (HHBA), iso- α -acid (IAA), rho-iso- α -acid (RIAA), tetrahydro-iso- α -acid
(THIAA), hexahydro-iso- α -acid, or a mixture thereof
39. (new) Procedure according to claim 15, wherein
said hops acid comprises a melted hops acid.